



Semi-Veggie Menu

Entrada

Aceitunas Aliñadas - Green and Black olives perfectly seasoned in a mixture of Extra Virgin Olive Oil, red wine vinegar, and our own proprietary blend of spices.

Spicy Pimento Cream Cheese - Classic cream cheese blended with roasted bell peppers, spicy peppers, and smoked Spanish Paprika, served with assorted crackers.

Hummus: Chickpeas mixed with fresh lemon juice, olive oil, garlic and tahini.

Guarniciones

Roasted Potatoes: Oven roasted potatoes, infused with olive oil, garlic and herbs.

Roasted Seasonal Veggies- Assorted colorful seasonal roasted vegetables topped with a balsamic glaze.

Mashed Potatoes - Perfectly cooked creamy mashed potatoes perfumed with a hint of garlic

Tabouleh: Cracked wheat and parsley salad garnished with tomatoes, red onions, dressed with citrus and olive oil.

Levant Salad: Fresh tomatoes, roasted peppers, cucumbers, onions, parsley tossed with olive oil and lemon dressing.

Plato Fuerte

Quinoa Stuffed Mini Bell Peppers: Assorted color sweet bell peppers stuffed with quinoa and mushrooms topped with melted cheese.

Stuffed Crêpes: Authentic French Crêpes stuffed with a sautéed zucchini, mushrooms and cheese and baked in a rosé sauce.

Grilled Chicken Kabobs: Spice infused chicken breast and thighs grilled and topped with tahini sauce (a sesame based dressing) and sumac.

Classic Ropa Vieja – Beef slow cooked for over 4 hours then blended with Caramelized Onions, Roasted Garlic and Mild Red and Green Bell Peppers served in a braised sauce.